



Best-practice lines for tomato preparations



Exceptional performance in tomato preparation production

Tomato production is a growing category worldwide, with consumers demanding a wider range of innovative, value-added products, while demands on your production to handle wide quality variations in raw tomato pastes are also increasing. This places high demands on your production, and especially on your mixing technology. Based on our specialized food production and technology expertise, our solutions for tomato preparation production help you standardize raw tomato paste, which enables cost-effective, flexible procurement and ensures high production efficiency and consistent quality worldwide.

Our optimal solutions unleash your innovation and enable you to produce a wide range of tomato products – from passata, purées, paste, salsa and pizza sauces to soups and ketchup – with competitive and guaranteed performance, to meet your needs for cost-effective and versatile production. We enable your flexibility in packaging and distribution options, with more innovative packaging formats, and chilled to ambient distribution.

Growing trends in tomato preparation production

- Value-added tomato-based products – innovative flavours and ingredients, convenient meal-component sauces
- More natural products – with fewer additives and preservatives
- Cost-effective, flexible production of a wide range of high quality products

Best-practice lines for tomato preparations based on proven technology and units

We believe that your optimal solution is one that matches your specific production needs today and for the future – to make you more innovative, more effective and more competitive. And we believe that this optimal solution is born in applying our vast knowledge and complete range of innovative technology for food production in a close partnership with you.



Continuous line for tomato preparations

This line handles production of smooth to small particulate tomato sauces and pastes. It allows you to produce a broad range of tomato preparations – natural products with more tomato content, less sugar, and fewer additives – that taste natural and homemade. The recipe-specific shear rate in mixing and optimized heat-treatment achieves the desired product characteristics. Our line enables safe production with exceptional quality and efficiency



Continuous line for particulate tomato preparations

This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of tomato preparations that taste natural and homemade – from smooth to chunky and with more tomato content, less sugar and fewer additives. The recipe-specific shear rate in mixing, gentle blending of particles and optimized temperature program achieves the desired product characteristics. Our line enables safe production with exceptional versatility, quality and efficiency.





Batch line for tomato preparations

This line handles smooth to small particulate products. It allows you to produce a greater variety of products, from smooth sauces to crushed or diced component sauces. It enables batch production with a stand-alone processor capable of cooking with direct or indirect heating and cooling. It also enables texturization of tomato products for particle standardization while enabling incorporation small particles, such as cubes. The recipe-specific shear rate in mixing, gentle blending of particles and optimal heat treatment achieves the desired product characteristics. Our line enables production with exceptional quality and efficiency.



Batch line for particulate tomato preparations

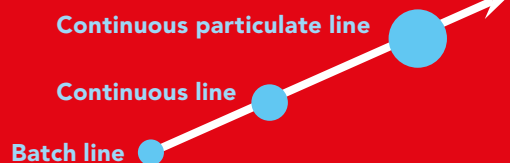
This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of products with excellent texture – from smooth passata to crushed or chunky component products, such as salsa – that taste natural and homemade. Gentle processing prevents the breakdown of particle shape and maintains even distribution. The recipe-specific shear rate in mixing, gentle blending of particles and optimal heat treatment achieves the desired product characteristics. Our line enables production with exceptional versatility, quality and efficiency.



Unleash your innovation in Product Development Centres

- Ten PDCs worldwide at your service
- Highly flexible industrial pilot-plant facilities
- Cost-effective product trials and in-house tests
- Experienced food technologists and engineers
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

Upgrade flexibility enables future-proof production solutions



Automation solutions for total control and top performance

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation

Tetra Pak® PlantMaster solutions enable even greater control

- Overview of process flowcharts
- Product routing and selections
- Advanced data logging
- Automated production reports
- Full traceability
- Easy preventive maintenance
- Process description

Customized service solutions

We provide customized service solutions to maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation.

Exceptional performance – we guarantee it

Our competitive and validated performance guarantees on the parameters that matter to your success ensure exceptional performance throughout the lifecycle in terms of consistent product quality, uncompromised food safety, maximized product versatility and efficiency, with minimal environmental impact for long-term sustainable growth. The parameters are predefined in a contractual agreement and guarantee that we're with you all the way – we stay until it works.

We guarantee the performance we promise, with key performance indicators based on your production scenario and covering for example:

- Particle integrity
- Product losses
- Production time
- Product changeover time
- CIP cycle time
- Temperature stability
- Capacity stability

